THE LITTLE GIANT

STEAM COOKER

IS A

HOUSEHOLD NECESSITY

To every Family using it.

Cooking by Steam.

THE BEST AND PUREST HEAT, saves time, space, labor and fuel.

SAVES the food and renders it more palatable, more wholesome, and more nutritious.

ALL THE NUTRIMENT is retained in it.

SCORCHING OR BURNING is an impossibility.

Can be used on any kind of stove. Heat sufficient to make water boil being all that is required to cook four, five, or more different articles at the same time, without imparting the flavor of any to the other.

CABBAGE, ONIONS or FISH, may be cooked at the same time with rice, custard, &c., and none will in the least *taste of the other.* Potatoes should be cooked in a dish having perforated bottom.

COOKS meat, fowl, &c., perfectly tender in much less time than in the usual way, besides retaining all the juices, Rice, Porridge, Corn Starch, Custard, Milk, Oysters, &c., with no possibility of burning. Keeps food hot and perfectly fresh for hours, without injuring its flavor or drying it up.

No smell of food is experienced while using the Cooker.

To Lovers of Good and Healthy Cooking.

The amount of food actually saved, by cooking with my Steam Cooker, that either burns or boils away or evaporates, by the ordinary methods, will pay many times its cost in a year, to say nothing of the superiority in appearance and flavor and as a nutriment.

Oat Meal, Cracked Wheat, Whole Wheat

Graham Flour, Corn Meal, Farina, Rice, Beans, Hominy, Pearl Barley, in all their newly-devised variations, are among the cheapest, most healthy, and delicious articles of food, and are now found, daily, on the tables of both rich and poor. By the ordinary methods of cooking they are often scorched and spoiled, but the *safety, ease and perfection of preparing them in this Steam Cooker, make it invaluable.* No sticking or burning to the kettle. The grain comes out whole and beautiful.

Brown Bread.

Graham, Indian and Boston Brown Bread, cook beautifully in it.

Steam Puddings.

Try one in the Little Giant Cooker, and we are confident you will not go back to the old method.

Corn Starch.

Custard, and all dishes prepared in milk and water, are cooked with absolute safety and delicacy. Meat, fowl and fish, are cooked without exposure to the air or water, thus preserving all the flavor and juices.

EXPLANATION.

In the cut **A** represents the outer vessel of Cooker, a portion of the side being removed to show a part of the inside. Near the bottom, (which may be straight or in the form of a tea-kettle bottom) is a partition, through which holes are made for the passage of steam from steam chamber, **C**, into cooking chamber above it, where it comes in direct contact with the dishes **E** and **B**, containing articles to be cooked. The dishes **E** are held in position by a frame, which can be lifted out of vessel **A**, and replaced at pleasure. As the holes through partition are not of sufficient capacity to allow the steam to pass into cooking chamber as rapidly as it is generated, it becomes superheated by partial confinement in chamber **C** and enters cooking chamber very hot and dry to do its work.

By the use of frame, several dishes can be cooked at the same time. When cooking, a space should be left between the surface of the water and upper part of partition, which space forms steam chamber **C**. The Cooker may be made of any desired shape or size. Preferable size of vessel **A**, (exclusive of cover,) is 14 inches high by 12 in diameter, which will be found large enough for most any private family. In this size partition will be 3 inches high, and dish **B**, 2½ inches deep, leaving a space of 8½ inches between partition and dish **B**. The operator can see when the water is getting low by looking in the small attachment near the bottom, which can be replenished by pouring a small quantity therein from a tea-kettle spout. After using, the partition should be removed from vessel **A**, the water emptied, and the whole made dry, to prevent corroding.

To guard against infringements I require all my agents to solder on every Cooker a brass label similar to the form at the side of this. Any person making, selling or using, a Cooker without my label, will be prosecuted for infringement.

FISHER'S
STEAM COOKER,
Patented 1884.
CLINTON, ONT.

TESTIMONIALS.

As the construction of the Steam Cooker will be easily understood, and its value will be so apparent to all who read this Circular, I subjoin extracts from only a few testimonials, all of which are perfectly reliable:

MR. A. S. FISHER,

Your Steam Cooker is an unqualified success. The food cooked in it is never burned, and always better flavored than when cooked by other means. Meat is more thoroughly and uniformly done, and the flavor richer. For porridge and puddings of all kinds it is also the perfect thing. I heartily commend it to every one for its economy of food, and its convenience and comfort.

MARTHA W. CAMPBELL,
Wife of Rev. T. M. Campbell
Methodist Parsonage,
Goderich, July 2, 1884.

MR. A. S. FISHER.

Having used your Steam Cooker in the family for some time, I have great pleasure in bearing testimony to its merits. We find it very useful.

JAMES CASWELL.
Auburn, July 3, 1884.

MR. A. S. FISHER.

I am very much pleased with your Steam-Cooker. It surpasses my expectations altogether. It saves work and improves the flavor of all food cooked in it. I could not be induced to part with it if I could not get another. Every family should have one.

MRS. W. DOHERTY.
Clinton, Sept. 15, 1884.

MR. A. S. FISHER.

I take pleasure in certifying that I am delighted with your Steam Cooker, and could not be induced to part with it, as it *has become a household necessity*. It saves time, work and fuel, and imparts a richness and relish to all kinds of food not to be obtained when cooked by the old methods.

MRS. W. S. HARLAND,
Wife of W. S. Harland, of the firm of Harland Bros.
Clinton, July 21, 1884.

MR. A. S. FISHER.

I scolded my husband when he brought home one of your Steam Cookers, thinking it of no use, but after thoroughly testing it, I could not be induced to part with it. I am very fond of my cup of tea, but would sooner give it up than to part with the Cooker. Every family should have one.

MRS. JOHN ELLIOTT,
Wife of J. Elliott, farmer.
Goderich township, July 24, 1884.

MR. A. S. FISHER.

The Cooker you sent me is too small. I have sold it. Please send me a larger size. I feel quite lost without it. The work of cooking with it seemed like play. Will you kindly send one immediately.

MRS. A. BENN.
Montreal, Sept. 9, 1884.

RETAIL PRICE OF THE ABOVE SIZE $5 EACH.

TERMS TO MANUFACTURERS.

I send to order, a sample Cooker, at retail price, but if the party ordering buys from me the required number of patent labels (which are 50 cents each) to secure the exclusive right to manufacture in his town, I deduct the price of Cooker from the amount charged for labels.

☞SOLD ONLY BY AUTHORIZED AGENTS.

☞Agents wanted for every Village, Town and City.

☞MESSRS. HARLAND BROS. and S. DAVIS agents at Clinton

A. S. FISHER,

Clinton, Sept. 17, 1884. Patentee.

CLINTON NEW ERA PRINT